

JAN BRAAI'S PORK NECK CURRY

Suitable for rainy days at home.

Easy on the budget and deliciously simple to make! Jan Braai says “I have absolutely no idea how this curry tastes when it’s cold or what it’s like the next day. It always gets completely polished off during the eating of the meal. Your ratio of great food to effort is very high here too and if it takes you more than 1 hour from the first step to serving the meal, you’re ...”



As seen on TV

Prep time: 15 minutes
Cook time: 60 minutes
Total time: 1 hour 15 minutes
Serves 4 people

INGREDIENTS

- 8 pork neck chops
- 1 lemon (juice)
- 1 tot oil or butter
- 2 onions
- 4 cloves garlic (chopped)
- ginger, equal in volume to the garlic (grated)
- 2 tots medium curry powder
- 2 tots apricot jam
- 2 tots tomato paste (or a 50 g sachet)
- 1/2 tot salt
- 2 cups of water
- 1 cup cream

INSTRUCTIONS:

1. Cut each pork neck chop in half, throw them in a bowl, and squeeze the lemon juice over them. Toss around to distribute the lemon juice evenly.
2. Heat the oil in your Megamaster Potjie (link to category) and sauté the onions for about 4 minutes.
3. Now add the garlic, ginger, and curry powder, and toss together for a minute.
4. Add the pork chops and fry in the potjie until all of them have a bit of colour.
5. Add the apricot jam, tomato paste and salt, and stir in.
6. Now pour in some of the water and use it to scrape all the sticky bits on the bottom of the potjie. Once you're satisfied with your efforts, add the rest of the water, and mix it in.
7. Heat the potjie to a simmer and close the lid. After 20 minutes, remove the lid and let it continue to simmer until half of the liquid has reduced and evaporated.
8. Stir in the cream and let it continue to simmer until half of the liquid has reduced again. Practically speaking, let the potjie boil without the lid until you are happy with the consistency of the sauce.
9. Remove the potjie from the fire and serve with basmati rice, yogurt and chopped cucumber, tomato, and onion.



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MEGAMASTER RECIPE TIPS



TIP 01

Add more heat to taste.



TIP 02

Short on time, run to the store and buy freshly made tzatziki to serve with.



TIP 03

A fresh braai bread or bun is also a winner with this curry.